

# LAKE SIDE GRILLE

EST. 1971

Our kitchen is a true scratch kitchen, where every dish starts with raw ingredients and is made from the ground up. From sauces to seasoning blends, everything is crafted in-house with care and attention to detail. We focus on fresh, high-quality ingredients, letting natural flavors shine through each recipe. The result is food that's authentic, wholesome, and full of character, offering a genuine, homemade dining experience.

## SHAREABLES

### Crispy Rice & Spicy Tuna | 18

*citrus ponzu marinated tuna, crispy sushi rice, jalapeños, spicy mayo, unagi, tobiko*

### Jerk Chicken Bites | 14

*japanese-style fried chicken, mango soy glaze, spicy mayo, cilantro, green onions, choice of rice or slaw*

### Chicken Quesadilla | 14

*monterrey jack & cheddar mix, onions, peppers sub shrimp | 17*

### Wagyu Sliders | 17

*sheep pecorino cheese, bread & butter pickled mustard seeds, truffle aioli, arugula on a potato bun*

### Nachos | 17

*short rib barbacoa, poblano queso, diced tomatoes, cilantro, avocado mousse, chipotle cream sauce, pickled onions, pickled jalapeños*

### Country Pâté | 14

*traditional french country pâté, charred onion jam, local grain mustard, honey grain mustard, cornichons, caper berry, fig, grilled sourdough*

### BLT Flatbread | 15

*bacon jam, arugula, grape tomatoes, shaved red onion, parmesan cheese*

### Chori-Brussels | 14

*sautéed roasted brussels & spanish cantimpalo chorizo, parmesan cheese, charred lemon*

### Traditional or Boneless Wings

**½ Order | 12      Full Order | 19**

*buffalo (mild or hot), mango habanero, bbq, hot honey, garlic parmesan, dry rub, carrots & celery, ranch or blue cheese*

## HANDHELDS

### Raintree Burger | 16

*brisket, short rib and chuck blend patty, bibb lettuce, tomatoes, onions, housemade pickles, choice of cheese, secret sauce (substitute with impossible burger available)*

### Mushroom Swiss Burger | 16

*brisket, short rib and chuck blend patties, swiss cheese, cremini mushrooms, tobacco onions, garlic aioli, charred onion jam (substitute with impossible burger available)*

### Philly Cheesesteak | 16

*angus ribeye, sweet peppers, poblano peppers, onions, gruyere cheese sauce, garlic aioli*

### Nashville Hot Chicken Sandwich | 15

*fried or grilled chicken, slaw, housemade pickles, Nashville sauce*

### Club Sandwich | 15

*turkey, ham, bacon, lettuce, tomato, cheddar & swiss cheese, mayonnaise on choice of bread*

### Pastrami Reuben | 16

*piled high prime angus beef pastrami, secret sauce, swiss cheese, sauerkraut, house-made pickles on rye bread*

### Buffalo Chicken Wrap | 14

*fried or grilled chicken, buffalo sauce, cheese blend, lettuce, tomato*

### Blackened Shrimp Tacos | 14

*blackened tiger shrimp, purple cabbage slaw, pico de gallo, cheese blend, chipotle aioli, micro cilantro*

### Fish & Chips | 18

*Guinness beer-battered cod, tartar sauce, lemon wedge, malt vinegar, old bay seasoned potato wedges*

**All handhelds are served with a choice of side:**

House Potato Salad, French Fries, Sweet Potato Fries, Onion Rings, Fresh Fruit, House Potato Chips

## PREMIUM SIDES | 6

House Salad

Heirloom Carrots

Truffle Fries

Brussels with  
Bacon & Coriander Glaze

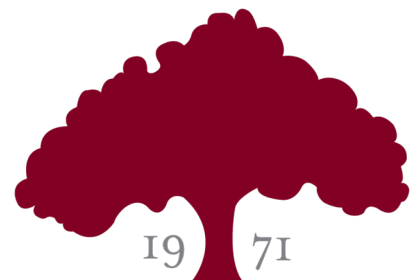
Papas Bravas

Broccolini

Green Beans

Mashed Potatoes

House Made Chips  
& Hot Sauce



## SOUPS

French Onion | 9

Soup of the Day | Market Price

Chili with Cheddar & Red Onion | 6/8 gf

### SALADS

#### Chopped Salad | 16



romaine lettuce, black olives, tomatoes, salami, cucumbers, avocado, feta cheese, curry chickpeas, greek salad dressing

#### Caesar Salad | 14

romaine lettuce tossed in house-made caesar dressing, shaved parmesan, croutons, sweet drops

#### Beet Salad | 15



marinated, braised red & gold beets, labneh, orange segments, candied walnuts, honey lemon glaze, fresh tarragon

#### Trio: Chicken Salad, Tuna Salad, Egg Salad | 16

served with sliced heirloom tomatoes, crackers, cornichons

#### salad additions:

crab cake | 10 grilled or fried chicken | 6 shrimp skewer | 10  
salmon | 10 steak | 8 marinated tofu | 8

### VITALITY PLATES

#### Superfood Bowl | 14



quinoa, kale, edamame, brussels, red onion, arugula, sautéed with garlic shallots & white wine

#### Fried Mushrooms | 13



spiced rice flour batter, dredge, fresh scallions in a lemon grass ginger sauce

#### Roasted Cauliflower | 14



seasoned with zatar, honey yogurt beet sauce, parmesan cheese, bee pollen, pistachios, micro cilantro.

### ENTRÉES

available after 5pm

#### Braised Short Ribs | 32



harissa with cumin and vanilla marinated, slowly cooked served with goat cheese polenta, toasted root vegetables, pickled onions, natural jus

#### Sous Vide Chicken Breast | 24



served with truffle mashed potatoes, heirloom carrots, broccolini, natural jus

#### Chicharron Crusted Trout | 25



pan-seared NC trout, crispy pork rind crust, sautéed green beans, butternut squash, apples, walnuts, honey, served with a lemon beurre blanc

#### 60 South Salmon | 25

pan-seared 60 south salmon, couscous, roasted cauliflower, blistered cherry tomato, butternut squash puree, white wine and garlic gastrique

#### Bolognese | 22

traditional bolognese with veal & pork, house-made tagliatelle pasta, pecorino cheese, grilled sourdough

#### Grilled New York Strip | 38



papas bravas, chimichurri sauce

#### 14oz Delmonico Ribeye | 40



served with choice of side

#### 10oz Filet | 42



served with choice of side

our steaks are pan-seared and basted with thyme, rosemary and garlic, creating a delicious marbelization, then finished with a house-made bordelaise sauce, heirloom tomato jam, a touch of sea salt and olive oil

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions